



Lemon Butter Sauce on Shrimp & Pasta

Ingredients

- 2 tablespoons clarified butter (you'll need about 1/2 stick of butter; directions follow)
- 2 tablespoons finely chopped yellow onions
- 2 tablespoons finely chopped garlic
- 1 pint sliced Baby Bella mushrooms
- 4 tablespoons fresh lemon juice
- 2 tablespoons dry white wine
- salt
- pepper
- ¼ tsp Thyme
- 2 tablespoons cold butter
- 1 lb sautéed shrimp
- Angel hair pasta

Directions

1. To clarify butter; Melt 1/2 stick of butter over low heat. When melted, remove from heat and set aside for several minutes to allow the milk solids to settle to the bottom. Skim the clear (clarified) butter from the top, and discard sediment. (This can be done ahead of time).
2. To make the sauce: Heat clarified butter, add onion, mushrooms and garlic, and saute until transparent. Add lemon juice and white wine, and season to taste with salt, pepper and thyme. Simmer 2-3 minutes to reduce liquid. Remove from heat and swirl in cold butter until sauce is smooth and emulsified.
3. Serve over angel hair pasta and sautéed shrimp!